

CLAIMS

1. Water-in-oil emulsion food product with improved spattering behaviour comprising 0.1-5 wt.% of a porous powderous vegetable matter made from nuts, seeds, kernels, pits and cellulose having a volume weighted mean particle diameter ($d_{4,3}$) not exceeding 0.5 mm. F 7775
2. Water-in-oil emulsion food product according to claim 1, wherein the porous powderous vegetable matter is evenly dispersed throughout one or more phases of the water-in-oil emulsion.
3. Water-in-oil emulsion food product according to claim 1 or 2, wherein porous powderous vegetable matter consists of one or more substances selected from the group consisting of nuts, seeds, beans, kernels, pits and cellulose.
4. Water-in-oil emulsion food product according to any of claims 1-3, characterized in that the volume weighted mean particle diameter ($d_{4,3}$) of the porous powderous vegetable matter does not exceed 0.1 mm, preferably not 0.04 mm.
5. Water-in-oil emulsion food product according to any of claims 1-4, wherein 0.4 - 1.0 wt.% of the porous powderous vegetable matter is admixed to the water-in-oil emulsion.
6. Water-in-oil emulsion food product according to any of claims 1-5, wherein the porous powderous vegetable

matter consists of milled kernels of olives.

7. Water-in-oil emulsion food product according to any of claims 1-5, wherein the porous powderous vegetable matter consists of milled sunflower seeds or milled linseeds.
8. Water-in-oil emulsion food product according to any of claims 1-5, wherein the porous powderous vegetable matter consists of milled soybeans.
9. Water-in-oil emulsion food product according to any of claims 1-5, wherein the porous powderous vegetable matter consists of milled nuts selected from the group consisting of pine tree nuts, almonds, ground nuts, walnuts and cashew nuts.
10. Water-in-oil emulsion food product according to any of claims 1-9, wherein the water-in-oil emulsion is substantially free from cooking salt.
11. Process for the preparation of a water-in-oil emulsion food product comprising porous powderous vegetable matter having a volume weighted mean particle diameter ($d_{4,3}$) not exceeding 0.5 mm, wherein the process involves at least one process step in which the pressure is 0.20 MPa or more and wherein the porous powderous vegetable matter is not subjected to any pressure of 0.20 MPa or more.
12. Process according to claim 11, wherein the porous powderous vegetable matter is prepared by milling vegetable matter.

13. Process according to claim 12, wherein the porous powderous vegetable matter is prepared by milling and extracting oil from oil containing vegetable matter. F7745
14. Process according to any of claims claim 11-13, wherein the porous powderdous vegetable matter is prepared by milling vegetable matter, which has been extracted with an organic solvent.
15. Process according to any of claims 11-14, wherein the vegetable matter is pre-milled, oil-extracted and then the extracted vegetable matter is milled to prepare the porous powdered vegetable matter.
16. Process according to claim 10 or 11, wherein the porous powderous vegetable matter is added to the waterphase of the water-in-oil emulsion.
17. Process according to claim 10 or 11, wherein the porous powderous vegetable matter is added as a watercontaining slurry to the fatphase of the water-in-oil emulsion.